

IN THE CLAIMS:

Please cancel claims 1-6 and add new claims 7-12, as follows:

Claims 1-6 (canceled).

7. (new): A method for preparing meat-based products, which is characterized by the incorporation of olive oil instead of animal fat, and the addition of feta cheese, comprising the following steps:

(a) Mixing fat-free meat at a temperature of 0°C with H₂O at a temperature of 2°C, salt, preservatives and auxiliary salts;

(b) Adding olive oil;

(c) Continuing mixing with simultaneous vacuum application for 3 minutes until the resulting product temperature rises up to 4°C;

(d) Adding feta cheese and continuing vacuum mixing until the feta cheese is totally dispersed throughout the resulting product;

(e) Conveying the resulting product to a filling machine, where it is stored, with a simultaneous vacuum application at 1000 mbar and then pasteurization at 71°C with total heat treatment time during pasteurization depending upon the diameter of the resulting product and varying between 1 and 3 hours; and

(f) Moving the resulting product into a freezer unit at a maximum temperature of 2°C.

8. (new): The method of claim 7, wherein the quantity of olive oil added varies between 2 and 20% of the resulting product.

9. (new): The method of claim 7, wherein the quantity of feta cheese added varies between 2 and 25% of the resulting product.

10. (new): Meat-based products characterized by the addition of olive oil and feta cheese and are prepared by the method of claim 7.

11. (new): A method for preparing meat-based products, which is characterized by the addition of feta cheese, comprising the following steps:

(a) Mixing fat-free meat at a temperature of 0°C with H₂O at a temperature of 2°C, salt, preservatives and auxiliary salts;

(b) Continuing mixing with simultaneous vacuum application for 3 minutes until the resulting product temperature rises up to 4°C;

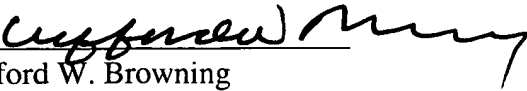
(c) Adding feta cheese and continuing vacuum mixing until the feta cheese is totally dispersed throughout the resulting product;

(d) Conveying the resulting product to a filling machine, where it is stored, with a simultaneous vacuum application at 1000 mbar and then pasteurization at 71°C with total heat treatment time during pasteurization depending upon the diameter of the resulting product and varying between 1 and 3 hours; and

(e) Moving the resulting product into a freezer unit at a maximum temperature of 2°C.

12. (new): Meat-based products characterized by the addition of feta cheese and prepared by the method of claim 11.

Respectfully submitted,

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